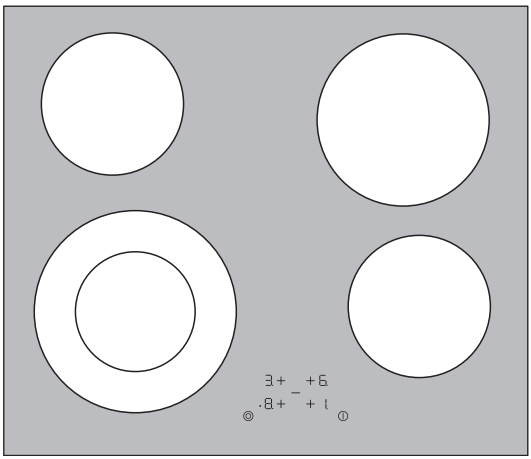
6410KF

Ceramic hob

Installation and Operating Instructions



Dear Customer,

Please read these user instructions carefully and keep them to refer to later.
Please pass the user instructions on to any future owner of the appliance.

The following symbols are used in the text:

Safety instructions
Warning! Notes that concern your personal safety.
Important! Notes that show how to avoid damage to the appliance.

Useful tips and hints

Environmental information

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⚠ Safety

ⓘ Please comply with these instructions. If you do not, any damage resulting is not covered by the warranty.

CE This appliance conforms with the following EU Directives:
– 73/23/EEC dated 19.02.1973 Low Voltage Directive
– 89/336/EEC dated 03.05.1989 EMC Directive inclusive of Amending Directive 92/31/EEC
– 93/68/EEC dated 22.07.1993 CE Marking Directive

Correct use

- This appliance should be used only for normal domestic cooking and frying of food.
- The appliance must not be used as a work surface or as a storage surface.
- Additions or modifications to the appliance are not permitted.

Child safety

- Small children must be kept away from the appliance.
- Only let older children work on the appliance under supervision.

General safety

- The appliance may only be installed and connected by trained, registered service engineers.
- Built-in appliances may only be used after they have built in to suitable built-in units and work surfaces that meet standards.
- In the event of faults with the appliance or damage to the glass ceramic (cracks, scratches or splits), the appliance must be switched off and disconnected from the electrical supply.
- Repairs to the appliance must only be carried out by trained registered service engineers.

Safety during use

- Remove stickers and film from the glass ceramic.
- There is the risk of burns from the appliance if used carelessly.
- Cables from electrical appliances must not touch the hot surface of the appliance or hot cookware.
- Overheated fat and oil can ignite quickly. When cooking with fat or oil (e.g. frying chips) do not leave the appliance unattended.
- Switch the cooking zones off after each use.

Safety when cleaning

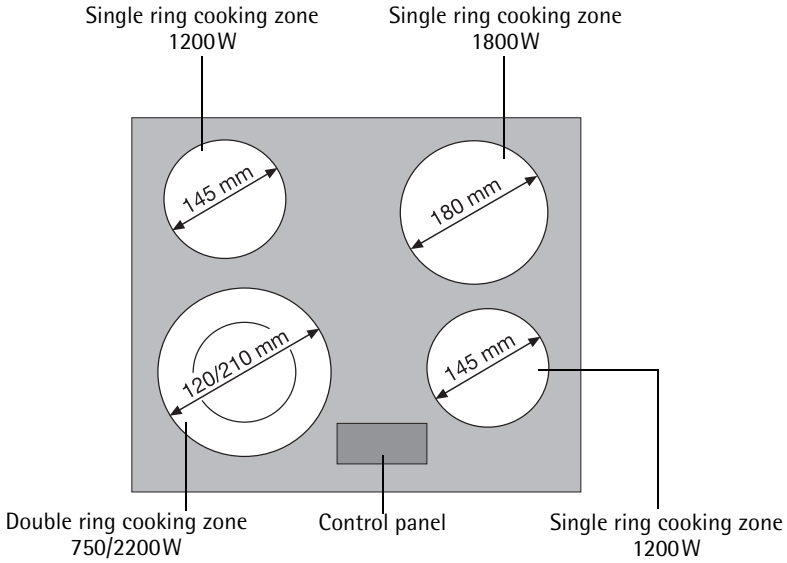
- For cleaning, the appliance must be switched off and cooled down.
- For safety reasons, the cleaning of the appliance with steam jet or high-pressure cleaning equipment is not permitted.

How to avoid damage to the appliance

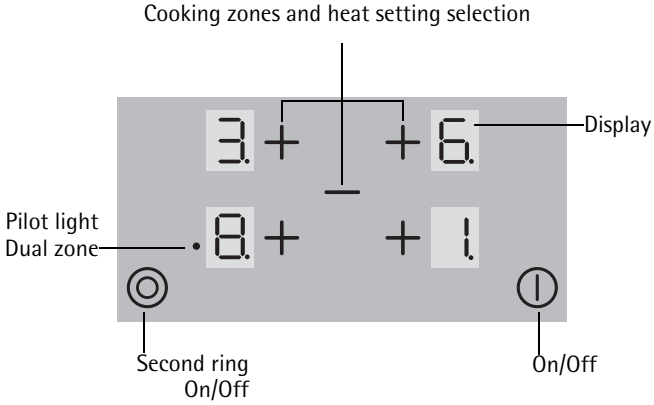
- The ceramic glass can be damaged by objects falling onto it.
- The edge of the ceramic glass can be damaged by being knocked by the cookware.
- Cookware made of cast iron, cast aluminium or with damaged bottoms can scratch the ceramic glass if pushed across the surface.
- Objects that melt and things that boil over can burn onto the ceramic glass and should be removed straightaway.
- Do not use the cooking zones with empty cookware or without cookware.

Description of the Appliance

Cooking surface layout



Control panel layout



Touch Control sensor fields

The appliance is operated using the Touch Control sensor fields. Functions are controlled by touching sensor fields and confirmed by displays.
Touch the sensor fields from above, without covering other sensor fields.

Sensor field		Function
⏻	On / Off	Switches appliance on and off
⊞	Increase settings	Select cooking zone Increases heat setting
⊟	Reduce settings	Reduces heat setting
◎	Dual zone touch control	Switches outside zone on and off

Displays

Display		Description
0		Cooking zone is switched off
1 - 9	Heat settings	Heat setting is set
Er	Fault	Malfunction has occurred
H	Residual heat	Cooking zone is still hot
L	Child safety device	Lock/child safety device is set.

Residual heat indicator

⚠ **Warning!** Risk of burns from residual heat. After being switched off, the cooking zones need some time to cool down. Look at the residual heat indicator H .

ℹ Residual heat can be used for melting and keeping food warm.

Operating the appliance

Switching the appliance on and off

	Control panel	Display
Switch on	Touch ⏻ for 2 seconds.	0 / Decimal point flashes
Switch off	Touch ⏻ for 1 second	H / none

Selecting the cooking zone

	Control panel	Display
Select	Touch ⊕	0 Decimal point illuminates

ⓘ The decimal point is displayed by the selected cooking zone. Then a heat setting must be set for this cooking zone within 6 seconds, otherwise it must be re-selected.

Selecting the heat setting

ⓘ After selecting the cooking zone, briefly release the sensor field ⊕.

	Control panel	Display
Increase	Touch ⊕	0 to 9
Decrease	Touch ⊖	9 to 0
Switch off	Touch ⊕ and ⊖ at the same time	0

ⓘ After 6 seconds with no input the selection is cancelled and the decimal point goes out. To set the required cooking zone again, make another selection.

Switching the double ring cooking zone on and off

With the dual cooking zone the heating surface can be matched to the size of the cookware.

When a heat setting is selected, both zones are switched on and the pilot light illuminates.

	Control panel	Pilot light
Switch off	Touch ◎ for 1 second	goes out
Switch on	Touch ◎ for 1 second	illuminates

Using the child safety device

The child safety device prevents unintentional use of the appliance.

Setting the child safety device

Step	Control panel	Display
1.	⏻ Switch on appliance (Do not set a heat setting)	0 / H (if hot)
2.	Touch ⊕ of the front right cooking zone and ⊖ at the same time	4 x 0 or H Decimal points flash
3.	Touch ⊕ of the front right cooking zone	L
Appliance switches off.		

Cancelling the child safety device

Step	Control panel	Display
1.	⏻ Switch on the appliance	0 / H (if hot)
2.	Touch ⊕ of the front right cooking zone and ⊖ at the same time	4 x 0 or H Decimal points flash
3.	Touch ⊖	
Appliance switches off.		

Overriding the child safety lock

The child safety device can be released in this way for a single cooking session; it remains activated afterwards.

Step	Control panel	Display
1.	⏻ Switch on the appliance	L / H (if hot)
2.	Touch ⊕ of the front right cooking zone and ⊖ at the same time	4 x 0 Decimal points flash
Until the appliance is next switched off, it can used as normal.		

Safety cut-out

Cooking surface

- If after switching on the appliance a heat setting is not set for a cooking zone within approx. 10 seconds, the appliance automatically switches itself off.
- If one or more sensor fields are touched for longer than approx. 10 seconds, the cooking surface is automatically switched off. Er03 flashes on the display or changes to H if there is still residual heat.
- If all cooking zones are switched off, the cooking surface automatically switches itself off after approx. 10 seconds.

Control panel

Moisture (e.g. a wet cloth) or liquid boiling over onto the control panel switches all cooking zones off.

Cooking zones

- If one of the cooking zones is not switched off after a certain time, or if the heat setting is not modified, the relevant cooking zone switches off automatically. H is displayed.

Heat setting	Switches off after
1 - 2	6 hours
3 - 4	5 hours
5	4 hours
6 - 9	1.5 hours

Tips on cooking and frying

Information about acrylamides
According to the latest scientific research, intensive browning of food, especially in products containing stark, may present a health risk due to acrylamide. Therefore we recommend cooking at low temperatures and not browning foods too much.

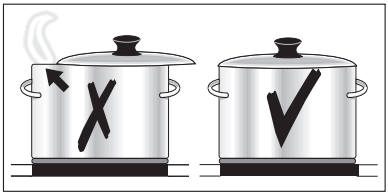
Cookware

- You can recognise good cookware from the bottoms of the pans. The bottom should be as thick and flat as possible.
- Cookware made of enamelled steel or with aluminium or copper bottoms can leave discolourations on the ceramic glass surface which are difficult or impossible to remove.

Energy saving

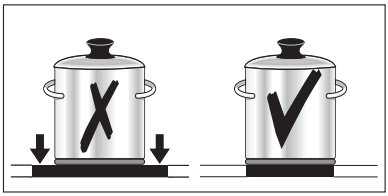
Always place cookware on the cooking zone before it is switched on.

If possible, always place lids on the pans.



Switch cooking zones off before the end of the cooking time, to take advantage of residual heat.

Bottom of pans and cooking zones should be the same size.



Examples of cooking applications

The information given in the following table is for guidance only.

Heat setting	Cooking process	suitable for	Cook time	Tips/Hints
0		Residual heat, setting, Off position		
1	**Keeping food warm**	Keeping cooked foods warm	as required	Cover
1-2	**Melting**	Hollandaise sauce, melting butter, chocolate, gelatine	5-25 mins.	Stir occasionally
	Solidifying	Fluffy omelettes, baked eggs	10-40 mins.	Cook with lid on
2-3	**Simmering**	Simmering rice and milk-based dishes Heating up ready-cooked meals	25-50 mins.	Add at least twice as much liquid as rice, stir milk dishes part way through cooking
3-4	**Steaming** **Braising**	Steaming vegetables, fish Braising meat	20-45 mins.	With vegetables add only a little liquid (a few tablespoons)
4-5	**Boiling**	Steaming potatoes	20-60 mins.	Use only a little liquid, e. g.: max. 1/4 l water for 750 g of potatoes
		Cooking larger quantities of food, stews and soups	60-150 mins.	Up to 3 l liquid plus ingredients
6-7	**Gentle frying**	Frying escalope, veal cordon bleu, cutlets, rissoles, sausages, liver, roux, eggs, pancakes, doughnuts	Steady frying	Turn halfway through cooking
7-8	**Heavy frying**	Hash browns, loin steaks, steaks, Flädle (pancakes for garnishing soup)	5-15 mins. per pan	Turn halfway through cooking
9	**Boiling** **Searing** **Deep frying**	Boiling large quantities of water, cooking pasta, searing meat (goulash, pot roast), deep frying chips		

Cleaning and care

Take care! Risk of burns from residual heat.
Let the appliance cool down.

Important Sharp objects and abrasive cleaning materials will damage the appliance. Clean with water and washing up liquid.

Important Residues from cleaning agents will damage the appliance. Remove residues with water and washing up liquid.

Cleaning the appliance after each use

1. Wipe the appliance with a damp cloth and a little washing up liquid.
2. Rub the appliance dry using a clean cloth.

Removing deposits

1. Place the scraper on the glass ceramic surface at an angle.
2. Remove residues by sliding the blade over the surface.
3. Wipe the appliance with a damp cloth and a little washing up liquid.
4. Rub the appliance dry using a clean cloth.

	Remove		
Type of dirt	**immediately**	**when the appliance has cooled down**	**using**
sugar, food containing sugar	yes	---	a scraper*
plastics, tin foil	yes	---	
limescale and water rings	---	yes	cleaner for glass ceramic or stainless steel*
fat splashes	---	yes	
shiny metallic discolorations	---	yes	

*Scrapers and cleaners for glass ceramic and stainless steel can be purchased in specialist shops

Remove stubborn residues with a cleaner for glass ceramic or stainless steel.

Scratches or dark stains on the glass ceramic that cannot be removed do not however affect the functioning of the appliance.

What to do if ...

Problem	Possible cause	Remedy
The cooking zones are not functioning.	No cooking zone selected	Select cooking zone within 10 seconds of switching on (Decimal point lights up)
The cooking zones cannot be selected / Appliance does not react to the control panel input	More than 10 seconds has passed since the appliance was switched on	Switch on the appliance again. Select cooking zone within 10 seconds of switching on
	The child safety device is activated	Deactivate the child safety device (See section "Child safety device")
	The sensor fields are partly covered by a damp cloth or with liquid	Remove the cloth or the liquid
	Safety cut-out has been triggered	Switch on the appliance again
The residual heat indicator is not functioning	The cooking zone was only on for a short time and is therefore not hot	If the cooking zone is hot, contact your local Service Force Centre.
	There has been a short-term power cut.	Wait for the end of the power cut. Switch on the appliance. Any residual heat is no longer indicated.
Er03 is displayed	Several sensor fields were touched at the same time	Only touch one sensor field
Er21 is displayed	Safety cut-out due to overheating.	Let the appliance cool down. Remove cookware.
Er25 is displayed (only for 10 seconds)	Appliance is incorrectly connected	Disconnect the appliance from the electrical supply and have it connected properly

In the event of any other fault codes that arise, disconnect the appliance from the electrical supply for a few seconds (Take out the fuse from the house's wiring system). If the fault code is displayed again, please call your local Service Force Centre and report the fault code.
If you are unable to remedy the problem by following the above suggestions, please contact your local Service Force Centre.

Warning! Repairs to the appliance are only to be carried out by qualified service engineers. Considerable danger to the user may result from improper repairs.

If the appliance has been wrongly operated, the visit from the customer service technician or dealer may not take place free of charge, even during the warranty period.

Disposal

Packaging material
The packaging materials are environmentally friendly and can be recycled. The plastic components are identified by markings, e.g. >PE<, >PS<, etc. Please dispose of the packaging materials in the appropriate container at your local waste disposal facilities.

Old appliance
Please dispose of your old appliance in line with the guidelines for disposal in your area.

Installation Instructions

Safety instructions

The laws, ordinances, directives and standards in force in the country of use are to be followed (safety regulations, proper recycling in accordance with the regulations, etc.)
Installation may only be carried out by a qualified electrician.
The minimum distances to other appliances are to be observed.
Drawers may only be installed with a protective board directly under the appliance.
The cut surfaces of the work top are to be protected against moisture using a suitable sealant.
The sealant seals the appliance to the work top with no gap.
Do not use silicon sealant between the appliance and the work top.
Avoid installing the appliance next to doors and under windows. Otherwise hot cookware may be knocked off the rings when doors and windows are opened.

⚠ **WARNING!**
Risk of injury from electrical current.

- The electrical mains terminal is live.
- Observe connection schematic.
- Observe electrical safety rules.
- Ensure anti-shock protection through correct installation by a qualified electrician.
- The appliance must be connected to the electrical supply by a qualified electrician.

⚠ **IMPORTANT!**
Risk of injury from electrical current.
Loose and inappropriate plug and socket connections can make the terminal overheat.

- Have the clamping joints correctedly installed by a qualified electrician.
- Use strain relief clamp on cable.

A device must be provided in the electrical installation which allows the appliance to be disconnected from the mains at all poles with a contact opening width of at least 3 mm
Suitable isolation devices include line protecting cut-outs, fuses (screw type fuses are to be removed from the holder), earth leakage trips and contactors.

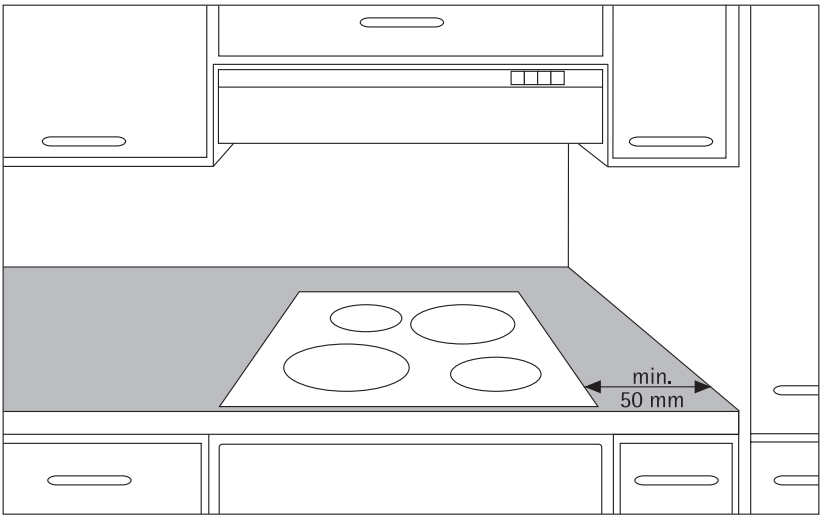
Appliance dimensions

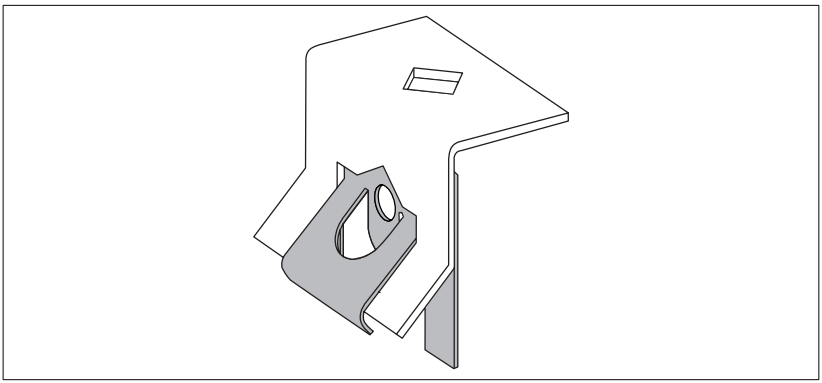
Width	590 mm
Depth	520 mm
Height	47 mm

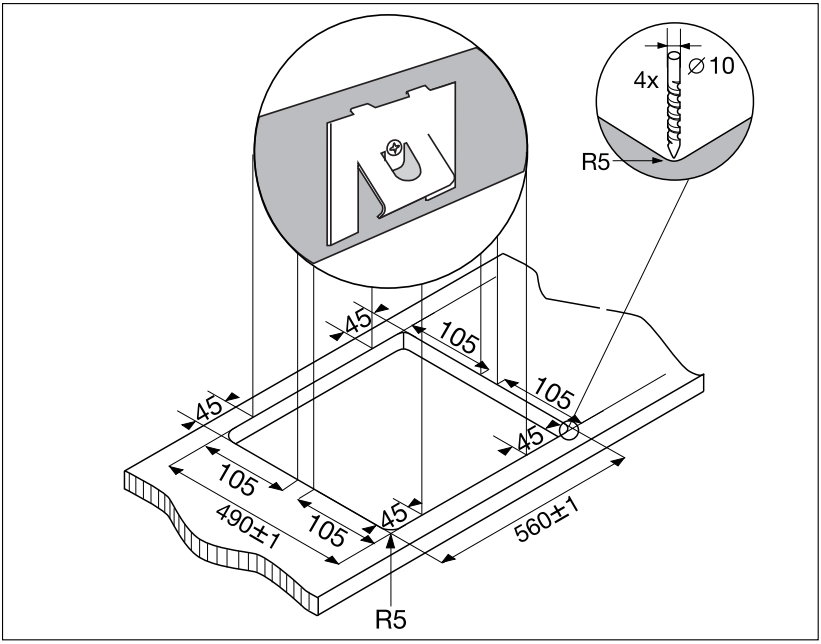
Installation proud of the work surface

- Clean the worktop in the area of the cut-out section.
- Stick the one-sided self-adhesive sealing tape supplied all the way round the lower edge of the cooking surface along the outer edge of the glass ceramic panel. Do not stretch it. The cut ends should lie in the middle of one side. When you have cut it to length (add a few mm), press the two ends flush up against one another.

Assembly



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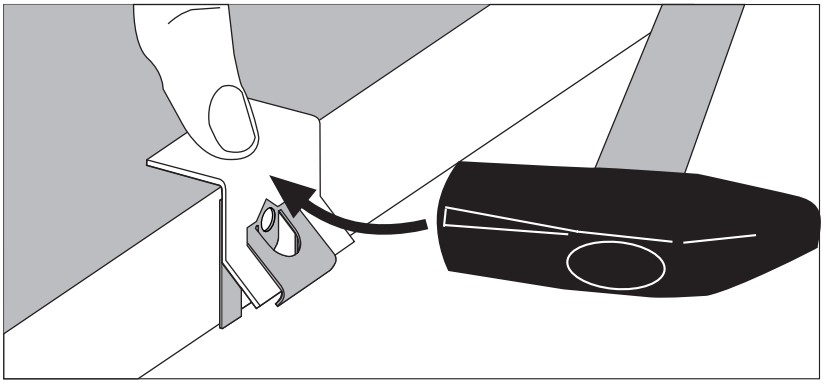
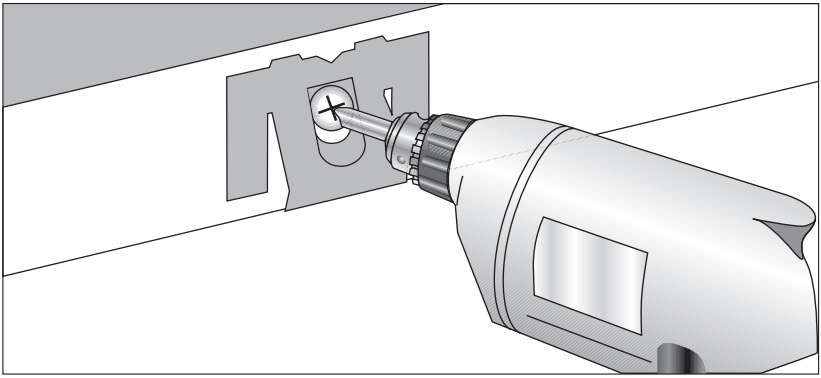
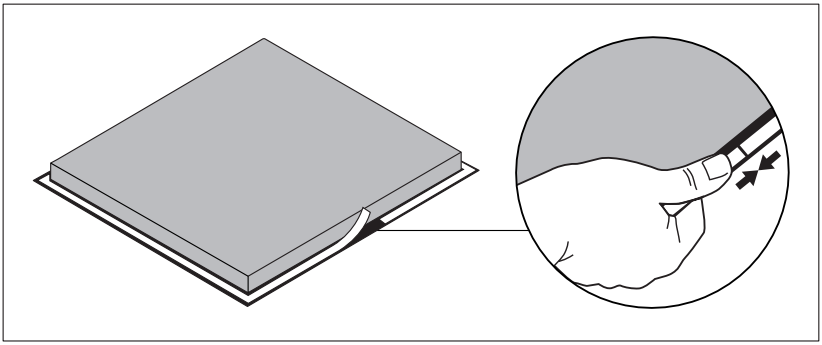
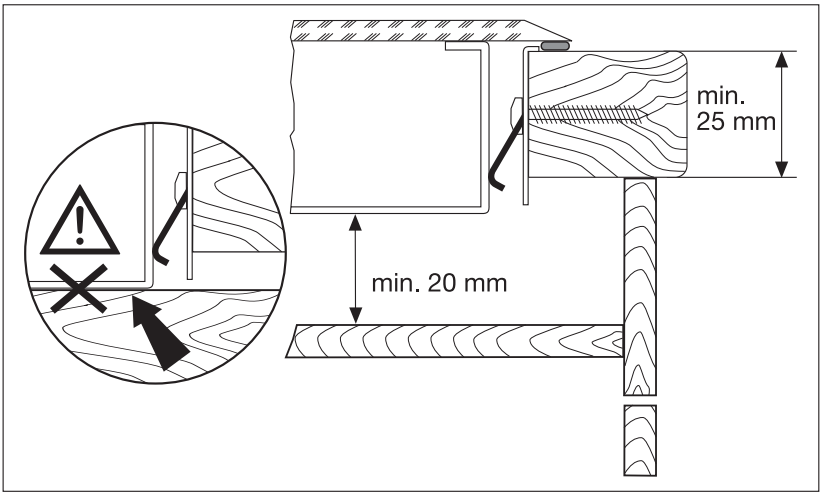







min.
25 mm
min. 20 mm

Warranty conditions

Great Britain

Standard guarantee conditions
We, AEG, undertake that if within 12 months of the date of the purchase this AEG appliance or any part thereof is proved to be defective by reason only of faulty workmanship or materials, we will, at our discretion repair or replace the same FREE OF CHARGE for labour, materials or carriage on condition that:

- The appliance has been correctly installed and used only on the electricity or gas supply stated on the rating plate.
- The appliance has been used for normal domestic purposes only, and in accordance with the manufacturer's operating and maintenance instructions.
- The appliance has not been serviced, maintained, repaired, taken apart or tampered with by any person not authorised by us.
- All service work under this guarantee must be undertaken by a Service Force Centre. Any appliance or defective part replaced shall become the Company's property.
- This guarantee is in addition to your statutory and other legal rights.
- Home visits are made between 8.30am and 5.30pm Monday to Friday. Visits may be available outside these hours in which case a premium will be charged.

Exclusions
This guarantee does not cover:

- Damage or calls resulting from transportation, improper use or neglect, the replacement of any light bulbs or removable parts of glass or plastic.
- Costs incurred for calls to put right an appliance which is improperly installed or calls to appliances outside the United Kingdom.
- Appliances found to be in use within a commercial environment, plus those which are subject to rental agreements.
- Products of AEG manufacture which are not marketed by AEG.

European Guarantee
If you should move to another country within Europe then your guarantee moves with you to your new home subject to the following qualifications:

- The guarantee starts from the date you first purchased your product.
- The guarantee is for the same period and to the same extent for labour and parts as exists in the new country of use for this brand or range of products.
- This guarantee relates to you and cannot be transferred to another user.
- Your new home is within the European Community (EC) or European Free Trade Area.
- The product is installed and used in accordance with our instructions and is only used domestically, i.e. a normal household.
- The product is installed taking into account regulations in your new country.

Before you move please contact your nearest Customer Care centre, listed below, to give them details of your new home. They will then ensure that the local Service Organisation is aware of your move and able to look after you and your appliances.

France	Senlis	+33 (0) 3 44 62 29 29
Germany	Nürnberg	+49 (0) 800 234 7378
Italy	Pordenone	+39 (0) 800 117511
Sweden	Stockholm	+46 (0) 8 672 5360
UK	Slough	+44 (0) 1753 219899

Customer Service Centres

Great Britain

For general enquiries or information regarding AEG appliances contact:
Customer Services Department
AEG Domestic Appliances
55-77 High Street
Slough
Berkshire
SL1 1DZ
Tel.: 08705 350 350

Service and Spare Parts

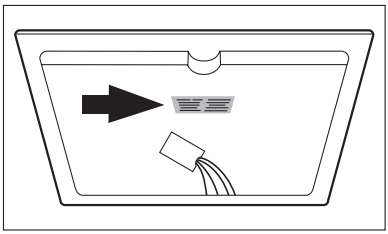
If you wish to purchase spare parts or require an engineer, contact your local AEG Service Force Centre by telephoning:

08705 929 929

Your telephone call will be automatically routed to the Service Force Centre covering your post code area.
For the address of your local Service Force Centre and further information about Service Force, please visit the website at **www.serviceforce.co.uk**
When you contact the Service Centre they will need the following information:

1. Your name & address, including post code.
2. Your telephone number
3. Clear and concise details of the fault.
4. The model and serial number of the appliance (found on the rating plate).
5. The purchase date:

   Please note that a valid purchase receipt or guarantee documentation is required for in-guarantee service calls.



Customer Care

For general enquiries concerning your AEG appliance or for further information on AEG products please contact our Customer Care Department by letter or telephone at the address below or visit our website at **www.aeg.co.uk**.

Customer Care Department
AEG Domestic Appliances
55-77 High Street
Slough
Berkshire, SL1 1DZ
Tel. 08705 350350 (*)
(*) Calls may be recorded for training purposes.

From the Electrolux Group. The world's No.1 choice.

The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.

Hier Typenschild aufkleben

(nur für Werk)

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